

**AMENDED CLAIM SET:**

1. (currently amended) An oil-in-water emulsion composition comprising  
a fat or oil composition comprising  
a polyvalent unsaturated fatty acid component which is a fat or an oil  
obtained from a fish and  
sucrose acetate isobutyrate,  
wherein the amount of the sucrose acetate isobutyrate is from 25 to  
300 parts by weight, based on 100 parts by weight of the polyvalent unsaturated  
fatty acid component and  
a polyglycerol fatty acid ester.
2. (previously presented) The oil-in-water emulsion composition according  
to claim 1, wherein the polyvalent unsaturated fatty acid component is at least one  
member selected from the group consisting of polyvalent unsaturated fatty acids,  
salts of polyvalent unsaturated fatty acids and polyvalent unsaturated fatty acid  
esters.
3. (previously presented) The oil-in-water emulsion composition according  
to claim 2, wherein the polyvalent unsaturated fatty acid is at least one member  
selected from the group consisting of docosahexaenoic acid, docosapentaenoic  
acid, eicosapentaenoic acid and arachidonic acid.
4. (previously presented) A foodstuff comprising the oil-in-water emulsion  
composition as defined in any one of claims 1 to 3.
5. – 10. (cancelled).